

## CASA MARIN

## $\equiv$ riesling miramar $\equiv$



**GRAPE VARIETY** 100% Riesling **APPELLATION** San Antonio Valley

**WINEMAKERS** Felipe Marin and Maria Luz Marin

2015

**PEAK DRINKING** To drink now, but excellent for ageing up to 15 years according to your personal

**TASTING NOTES** 

COLOR Pale to straw yellow.

The nose shows a range of intense youthful aromas of green lemon, and orange NOSE

blossom with elegant aromas of refined petrol.

PALATE The palate is perfectly balanced with a mouth-watering natural acidity and

stunning minerality. This all goes together with a persistent and long finish.

VITICULTURE

Age of the vines

Yield per hectare Soil

**Harvest Method** 

Climate

15 years

5 tons per hectare

Granite.

Coastal climate, 4km away from the Pacific Ocean with average temperatures

of 15°C. In summer temperatures are not higher than 28°C. Morning fogs and frosts occur in spring and early summer. No rain during growing season.

Grapes are handpicked during the second and third week of April looking for crunchy berries with a great acidity. Due to many days of morning fogs and low

temperatures in April some bunches were affected by noble rot (botrytis).

VINIFICATION

Grapes are sorted by hand allowing a small percentage of botrytis cinerea, leaving behind unwanted green materials. Whole bunch pressed gently for 3 hours. The juice is chilled down to 5 degrees and then racked off the lees. It ferments at 12°C with Anchor yeast for 2.5 weeks. Wine is fermented to

dryness. No acid addition or fining products.

**TECHNICAL SPECIFICATIONS** 

ALCOHOL **RESIDUAL SUGAR TOTAL ACIDITY** PH 13% 4,69g/l 3,05 7,46q/l

RECOGNITIONS

**DESCORCHADOS** 93 pts 92 pts **ROBERT PARKER WINE ADVOCATE** 92 pts **DECANTER (UK)** 91 pts JAMES SUCKLING

90 pts

LA CAV

SUGESTIONS

Serving temperature

10°C

Ageing potential

Thanks to its low pH and high acidity this wine has a great aging potential. You

can drink it young or let it age up to 15 years.

Excellent as an aperitif with a delicious fresh ceviche or any type of seafood. **Food pairing** Furthermore, it is the best friend for spicy food, like for example a delicious Thai

Curry.



